



The

GIN EXPERIENCE

CREATE YOUR OWN CUSTOMIZED GIN & TONIC WITH SELECTION FROM TWENTY FOUR PREMIUM GINS, PAIRED WITH SEVEN VARIETIES OF THE FINEST CRAFT TONICS FROM EAST IMPERIAL, CHOICE OF UNIQUE BITTERS AND OVER TWENTY FIVE GARNISHES

\$25++ per glass

\$15++ per glass (GIN O'CLOCK from 5pm to 9pm)

1: Select your GIN **2:** Select your TONIC **3:** Select your BITTERS **4:** Select your GARNISH

EAST IMPERIAL TONIC

OLD WORLD TONIC WATER

This is a true tonic water and as such we recommend pairing it with the more bold herbaceous new western style gins.

BURMA TONIC WATER

Crafted in the most elegant way, this tonic water captures the contemporary taste of tonic with added citric acid and a higher sugar level.

GRAPEFRUIT TONIC WATER

Taking the South East Asian Pomelo, carefully blended this with Ruby Red Grapefruit, this tonic water delivers the ultimate citrus balance.

YUZU TONIC WATER

Yuzu tonic is the perfect way to bring a touch of the exotic to any mixed drink.

ROYAL BOTANIC TONIC

A subtle brightness to your glass with the refreshing notes of elderflower, combined with the tart taste of ruby red grapefruit and bitterness of sustainably sourced quinine from the highlands of Batavia in Java.

MOMBASA GINGER BEER

Less sugar compared to other ginger beers and an incredible long lasting ginger spice makes it the perfect complement to spirits. A brewing process that takes three days using the finest gingers from East Africa and East Asia.

THAI DRY GINGER ALE

Made with natural ginger root, with low cane sugar content to allow the natural freshness and spice to really shine through.

SUPERIOR SODA WATER

East Imperial water is sustainably sourced from an artesian spring located in Nelson, South Island, New Zealand.

GRAPEFRUIT SODA WATER

It contains the perfect balance of tangy juice, aromatic essential oil and pinpoint carbonation for cocktails and mixed drinks.



BITTERS

AN OPTIONAL CHOICE TO ENHANCE YOUR GIN & TONIC

AROMATIC/RHUBARB/PLUM/LIME/BLACK LEMON/MINT

ORLEANS/BLACK WALNUT/WHISKY BARREL AGED/CARDAMOM

CHOCOLATE/ORANGE/GRAPEFRUIT/PEACH

LAVENDER/FIREWATER TINCTURE



FRUIT &

VEG

Cucumber
Grape
Gooseberry
Strawberry
Raspberry
Lychee
Red Date
Longan
Olive

HERBS &

SPICES

Ginger
Chilli
Clove
Cinnamon
Thyme
Mint
Rosemary
Basil
Pink Pepper Corn

CITRUS

Lemon
Lime
Calamansi
Grapefruit
Lemongrass
Orange
Juniper Berry
Kaffir Lime
Lime Leaf

Prices subject to 10% service charge and prevailing 7% GST



ALKKEMIST – *Spain*

Produced only 12 times a year under the light of the full moon. The first gin made with Samphire and Muscat grape.

Floral, fleshy, grape and fruit memories.

A unique gin created by modern Artisanal Distillers

HOUSE GIN-SPIRATION: Old world tonic, kaffir lime, lemon twist and chamomile

BEEFEATER 24 – *England*

A unique London Dry gin using botanicals such as Japanese Sencha and Green tea to create its distinct blend

HOUSE GIN-SPIRATION: Burma tonic, celery bitters, strawberry and mint

BOTANIST – *England*

It is made in a Lomond still christened Ugly Betty and contains no fewer than 31 botanicals, of which 22 are native to the Southern, Hebridean Island

HOUSE GIN-SPIRATION: Grapefruit tonic, lemon balm and coriander seeds

BRASS LION – *Singapore*

Classic gin foundations, of juniper berries and coriander seed, we introduced traditional Asian flavors such as the aromatic torch ginger flower and citrusy lemongrass.

HOUSE GIN-SPIRATION: Yuzu tonic, ginger bitters, lemongrass, lemon

BRASS LION BUTTERFLY PEA – *Singapore*

It is a harmonious blend of Singapore Dry Gin with lavender and butterfly pea flower.

HOUSE GIN-SPIRATION: Burma tonic, cardamom bitters, dill, lemon wedge and orange twist

CITADELLE NO MISTAKE OLD TOM – *France*

It has the same owner as the Plantation rum and this sweetened style of gin uses brown sugar from the Caribbean.

The result is true to the historic style of gin – fresh, floral and juicy.

HOUSE GIN-SPIRATION: Burma tonic, lime bitters, rosemary, red dates, lemon twist

FOUR PILLARS BLOODY SHIRAZ – *Australia*

Aromatically it has fresh pine needles, citrus and spice, and a clear peppery, dense raspberry character.

HOUSE GIN-SPIRATION: Burma tonic, orange bitters, dehydrated orange

GENEROUS PURPLE – *France*

A perfect balance between the aromatic typicity of the different juniper berries, mixed botanicals and the original sensation of structure provided by the anthocyanin.

HOUSE GIN-SPIRATION: Royal botanical tonic, strawberry, passion fruit and mint leaves

G'VINE NOUAISON – *France*

Complex, intense and spicy and true connoisseurs gin, an elegant alternative to a traditional dry gin.

HOUSE GIN-SPIRATION: Ginger beer, lime, rosemary and ginger

GIN MARE – *Spain*

A combination of botanicals which includes the Arbequina olive, basil, rosemary and thyme.

HOUSE GIN-SPIRATION: Yuzu tonic, black lemon bitters, olive, salt and lemon wedge

HAWTHORN'S LONDON DRY – *England*

Hawthorn's has won Gold at the San Francisco World Spirits Competition for the last 3 years in a row (2016,2017 and 2018) beating the likes of Sipsmith, Hendricks, Tanqueray, Martin Miller's and many more over the years.

HOUSE GIN-SPIRATION: Grapefruit soda, orange bitters, grapefruit, lime, and gooseberry

Prices subject to 10% service charge and prevailing 7% GST



HENDRICKS – *Scotland*

Often thanked for the outbreak of gins we now know and love. It combines an odd symphony of twelve botanicals and is finished with cucumber and rose, offering its unique elegant and fresh flavours.

HOUSE GIN-SPIRATION: Old world tonic, rosemary, cucumber, juniper berries

KI NO BI – *Japan*

Created with Japanese botanicals such as yellow yuzu from the north of Kyoto Prefecture, hinoki wood chips, bamboo, gyokuro tea.

HOUSE GIN-SPIRATION: Burma tonic, orange bitters, shichimi pepper, shiso leaf

MONKEY 47 – *Germany*

The 47 comes from the number of botanicals that go into this unique gin.

HOUSE GIN-SPIRATION: Grapefruit tonic, raspberries

MONKEY 47 SLOE GIN – *Germany*

The superbly packaged Monkey 47 Sloe gin is a peppery, tangy, complex spirit made by macerating, Black Forest sloes in spirit for three months.

HOUSE GIN-SPIRATION: Burma tonic, aromatic bitters, mixed berries

PAPER LANTERN – *Vietnam*

A modern gin inspired by the flavors of Southeast Asia, distilled from rice in the region making it truly grain-to-glass. Paper Lantern Gin is led by warm and earthy notes of Sichuan peppercorn and galangal followed by citrus highlights from makhwaen and lemongrass. A clean, satiny smooth and full-bodied gin rounded off with the mellow sweetness of Longan berry honey

HOUSE GIN-SPIRATION: Thai Ginger Ale, cardamom bitters, lemongrass, calamansi, pink peppercorn

ROKU GIN – *Japan*

The six Japanese botanicals – Sakura flower, Sakura leaf, Yuzu peel, Sencha tea, Gyokuro tea and Sancho pepper – are harvested in accordance with ‘shun’, the tradition of enjoying each ingredient at its best by only harvesting once it has reached its peak flavour potential and perfection.

HOUSE GIN-SPIRATION: Yuzu tonic, Sencha tea, Sancho pepper and lemon twist

SIPSMITH LONDON DRY – *England*

London Dry gin with fresh juniper notes, leading to tart lemon and sour orange. A really pronounced bold and complex gin comprised of ten botanicals.

HOUSE GIN-SPIRATION: Burma tonic, lemon, lime, cinnamon

ST. GEORGE BOTANIVORE – *USA*

Botanivore, “botanical eater”, is comprised of 19 different botanicals working in concert. Think of a meadow in bloom-herbaceous, fresh and elegant.

HOUSE GIN-SPIRATION: Royal botanic tonic, orchid, lavender bitters, orange twist

ST. LAURENT – *Canada*

An herbaceous and floral approach gives way to pine forest notes followed by pastry aromas, fragrances of citrus as well as a peppery edge

HOUSE GIN-SPIRATION: Grapefruit soda, lime leaves, black lemon bitters, juniper berry and lemon twist

ST. LAURENT VIEUX – *Canada*

Slightly spicy with a touch of cabbage, licorice, allspice and ginger with an end note of Bay leaf, oregano, and sweet black peppercorn.

HOUSE GIN-SPIRATION: Burma tonic, orange bitters, cloves, red dates and orange peel

SEEDLIP Spice 94 (non-alcoholic) – *England*

A complex, aromatic blend of individually copper pot distilled barks, spices and citrus peels based on methods and botanicals documented in the Art of Distillation, published in London in 1651.

HOUSE GIN-SPIRATION: Grapefruit soda, cherry bitters, grapefruit, grapes



The CLASSICS

EVERYONE'S FAVOURITE COCKTAILS WITH A FEW CONRAD CENTENNIAL SINGAPORE TWISTS.

\$25++ per glass

CONRAD WHISKY SOUR

18yo Chivas Regal, fresh lemon juice, egg white,
homemade edible flower syrup, old fashioned bitters

RUM OLD FASHIONED

Aged rum, brown sugar, orange, luxardo cherry, chocolate
bitters

CONRAD BOTTLED NEGRONI

Spiced gin, carpano vermouth, campari, orange bitters

\$35++ (two servings)



SINGAPORE SLING

Navy Strength Four Pillars, D.O.M. Benedictine, cointreau,
Luxardo cherry liqueur, lime juice, grenadine syrup,
pineapple juice

MANHATTAN

Rye whisky, sweet vermouth, luxardo cherry, cherry bitter

The INSPIRED COCKTAILS

A CURATED SELECTION OF SIGNATURE DRINKS FROM THE CONRAD MIXOLOGISTS AROUND THE GLOBE.

\$25++ per glass

CONRAD SINGAPORE – BAPTIZED

Olmecca Reposado tequila, crème de violette, lemon
juice, home-made edible flower syrup, egg white and
pink Himalayan salt

CONRAD TOKYO – TROPICAL SUNRISE

3yo Havana white rum, hum botanical,
passionfruit, mango, fresh lime juice, artisanal soda water

CONRAD CHICAGO – SOUTHSIDE MULE

Bourbon, pineapple, lime, rosemary, ginger beer



CONRAD BALI – GUAVA VOGUE

Olmecca Reposado Tequila, dry curacao, pink guava juice,
fresh lime juice

CONRAD MIAMI – OLD CUBAN

7yo Havana dark rum, prosecco, lime, fresh mint, brown
sugar, old-fashioned bitters

CONRAD NEW YORK – TOPSY TURVY

Absolut vodka, cointreau, cranberry juice, lemon juice,
cranberry bitter

The BEER

DRAUGHT \$12 / \$18

TIGER

KIRIN

ERDINGER (WHITE)

CRAFT DRAUGHT \$12 / \$18

BREWDOG LOST LAGER

BREWDOG PUNK IPA

BOTTLED BEERS \$14

ASAHI

CORONA

HEINEKEN

Prices subject to 10% service charge and prevailing 7% GST



The
WINE SELECTION

SPARKLING

PROSECCO, SUPERIOR DOCG, NINO FRANCO, RUSTICO, VALDOBBIADENE, ITALY, N.V. - \$ 16 / \$ 96
Fruity and flowery; Williams's pear and white flower

CHAMPAGNE, LAURENT PERRIER, LA CUVEE, BRUT, CHAMPAGNE, FRANCE, N.V. - \$ 20 / \$ 120
Dry and crisp; brioche and citrus flavours

WHITE

ARINTO DOS ACORES, PORTUGAL, 2018 - \$ 30 / \$ 150
Mineral aroma, citrus with grapefruit notes

CHARDONNAY, THE WITCHES BERRY, MCLAREN VALE & ADELAIDE HILL, AUSTRALIA, 2018 - \$ 18 / \$ 88
Savoury spice and toasty; stone fruit and tropical characters

CHABLIS, CHATEAU DE LABORDE, MAISON KERLANN, BURGUNDY, FRANCE, 2018 - \$ 22 / \$ 110
Dry and lively; white flower and peach

CHENIN BLANC, M.A.N, FREE-RUN STEEN, COASTAL REGION, SOUTH AFRICA, 2018 - \$ 14 / \$ 70
Crisp and expressive; stone fruit and apple

PINOT GRIGIO, MARCO FELLUGA, MONGRIS, COLLIO, ITALY, 2015 - \$ 18 / \$ 90
Light and fruity; acacia flower, apple

GEWURZTRAMINER/SAUVIGNON BLANC/MUSCAT, GRAMONA, GESSAMI, PENEDES, SPAIN, 2017 - \$ 20 / \$ 100
Light and silky; Jasmin flower and lime **Biodynamic*

CHARDONNAY, YERING STATION, VILLAGE, YARRA VALLEY, AUSTRALIA, 2015 - \$ 21 / \$ 105
Full, creamy and spicy; big zippy citrus

SAUVIGNON BLANC, GREYWACKE, WILD SAUVIGNON, MARLBOROUGH, NEW ZEALAND, 2016 - \$ 22 / \$ 110
Herbal and crisp; stone fruit and smoked tea

SEMILLION, PETERSON'S, HUNTER VALLEY, AUSTRALIA, 2013 - \$ 18 / \$ 95
Dry; rich honey and lemon flavours



The WINE SELECTION

ROSE

AZORES ROSE VULCANICO, PORTUGAL, 2018 - \$26 / \$110

Salt teasing palate, touch of cherry and intense ripened strawberry

DESSERT

MOSCATO D'ASTI, CESARE PAVESE DOCG, ITALY, 2017 - \$ 18 / \$ 105

Flavour profile ranges from lemon to rose and jasmine

RED

SYRAH, QUINTA DO CRASTO SUPERIOR, PORTUGAL, 2017 - \$36 / \$180

Floral notes, aromas of ripe wild berry fruit and fine spice

DAO, MOREIRA OLAZABAL & BORGES, TOURIGA NACIONAL, PORTUGAL - \$ 28 / \$140

Floral notes, black fruits and wild berries

COTE DU RHONE PARALLELE 45 ROUGE, PAUL JABOULET AINE, RHONE, FRANCE, 2018 - \$ 18 / \$ 88

GSM, spicy touch, richness of terroir; red fruit **Certified Organic*

PINOTAGE, BOSCHENDAL, 1685, COASTAL REGION, SOUTH AFRICA - \$ 21 / \$ 105

Rich and vibrant; black currents, tobacco spice, plum

VALPOLICELLA, DOC SUPERIORE, ZENATO, RIPASSA, VENETO, ITALY, 2014 - \$ 22 / \$ 110

Medium bodied, elegant; velvety fruit

CABERNET SAUVIGNON, PAUL HOBBS, CROSSBARN, NAPA VALLEY, USA, 2013 - \$ 30 / \$ 150

Full, generous tannin; herbal and earthy (93 point R.P)

MALBEC, MENDOZA AGUARIBAY GRAN RESERVA, ARGENTINA, 2016 - \$ 18 / \$ 90

Deep floral, red fruits, soft tannins

PINOT NOIR, BURN COTTAGE, MOONLIGHT RACE, OTAGO, NEW ZEALAND, 2015 - \$ 26 / \$130

Light with plump tannins; mulberry, summer berry, thyme **Biodynamic* (90+ R.P)

Prices subject to 10% service charge and prevailing 7% GST



The SPIRITS

BOURBON WHISKY

JACK DANIEL'S \$18 / \$190
JOHNNY DRUM PRIVATE STOCK \$21 / \$240
MAKER'S MARK \$21 / \$240
ROWAN'S CREEK \$21 / \$290
WOODFORD RESERVE \$22 / \$290
WOODFORD RESERVE DOUBLE OAK \$26 / \$400

IRISH WHISKY

JOHN JAMESON \$16 / \$160

RYE WHISKY

WILD TURKEY 81 \$16 / \$190
WOODFORD RESERVE RYE WHISKY \$24 / \$320

BLENDED WHISKEY

BALLENTINE'S FINEST \$16 / \$160
CHIVAS REGAL 12 YEAR \$21 / \$240
CHIVAS REGAL 18 YEARS \$24 / \$390
CHIVAS REGAL 25 YEARS \$89 / \$1390
ROYAL SALUTE 21 YEARS \$39 / \$690
JOHNNIE WALKER GOLD \$24 / \$390
JOHNNIE WALKER BLUE \$59 / \$1090

JAPANESE WHISKY

KUKUBIN SUNTORY WHISKY \$20 / \$208
THE CHITA SUNTORY WHISKY \$22 / \$240

SINGLE MALT WHISKEY

GLENLIVET 12 YEARS \$21 / \$290
GLENLIVET 15 YEARS \$24 / \$390
GLENLIVET 18 YEARS \$28 / \$490
GLENLIVET 21 YEARS \$1090
GLENLIVET 25 YEARS \$2090
ABERLOUR 12 YEARS \$24 / \$390
ARDBEG 10 YEARS \$24 / \$340
CAOL LLA 12 YEARS \$21 / \$340
GLENDFIDDICH 12 YEARS \$21 / \$290
HIGHLAND PARK 12 YEARS \$21 / \$290
LAPHROAIG 10 YEARS \$21 / \$290
MACALLAN 12 YEARS \$24 / \$440
MACALLAN 15 YEARS \$39 / \$690
TALISKER 10 YEARS \$24 / \$340

WELSH WHISKY

PENDERYN MADEIRA \$21 / \$290

Welsh single malt finished in ex-Madeira casks. Discover notes of vanilla, pears and apples in this beautiful signature whisky from Penderyn.

PENDERYN PEATED \$21 / \$290

Welsh single malt finished in ex-Islay casks. Features fruits of pears and apples with a slight hint of peat and smoke

PENDERYN SHERRYWOOD \$22 / \$320

Welsh single malt finished in ex-Oloroso Sherry casks. Taste notes of ripe fruits, raisins and a hint of vanilla cream.

PENDERYN PORTWOOD \$24 / \$390

Welsh single malt finished in ex-Ruby Port casks. Enjoy rich, dark fruits, chocolate and hints of caramel candy.



The SPIRITS

RUM

HAVANA CLUB 3 YEARS \$16 / \$160
HAVANA CLUB 7 YEARS \$18 / \$190
DIPLOMATICO BLANCO \$18 / \$190
PLANTATION 3 STARS WHITE \$18 / \$190
PLANTATION ORIGINAL DARK \$18 / \$190
DIPLOMATICO RESERVA EXCLUSIVA \$21 / \$240
PLANTATION JAMAICA 2001 \$21 / \$240
PLANTATION OVERPROOF DARK \$21 / \$290
EL DORADO 12 YEARS \$21 / \$290
PLANTATION BARBADOS 2002 \$21 / \$290
PLANTATION XO \$24 / \$340
RON ZACAPA 23 YEARS \$24 / \$340
ZACAPA XO \$39 / \$790
DIPLOMATICO AMBASSADOR \$49 / \$790

TEQUILA

OLMECA REPOSADO \$16 / \$160
MINA REAL SILVER MEZCAL \$18 / \$190
ARTENOM 1414 REPOSADO \$21 / \$240
LOS DANZANTES REPOSADO \$21 / \$290

VODKA

ABSOLUT VODKA \$16 / \$160
ABSOLUT RUBY \$16 / \$160
AYLESBURY DUCK \$16 / \$160
KETEL ONE \$18 / \$190
ABSOLUT ELYX \$21 / \$290
GREY GOOSE \$21 / \$240
CIRKA \$21 / \$240

COGNAC

MARTELL VSOP \$21 / \$340
MARTELL CORDON BLEU \$49 / \$790
MARTELL XO \$52 / \$890
DARON FINE CALVADOS \$18 / \$190
PIERRE FERRAND ORIGINAL 1840 \$21 / \$240
OTARD \$19



COFFEES/ SOFT DRINKS/JUICES

ESPRESSO-BASED COFFEE

HOUSE BLEND COFFEE \$8
ESPRESSO \$8
MACCHIATO \$8
PICCOLO LATTE \$8
LONG BLACK \$10
FLAT WHITE \$10
CAFE LATTE \$10
CAPPUCCINO \$10
CAFE MOCHA \$10
FLAVOURED LATTE \$12
VANILLA / HAZELNUT / MACADAMIA
Iced options available upon request

SIGNATURE COFFEE

CONRAD BOTTLED COLD BREW \$10
Ethiopian origin coffee, brewed under cold water, slow drip within 8-10hrs.

NITRO COLD BREW \$10
Cold brew coffee charged with nitrogen, to give it a rich, creamy head, resulting in a smoother finish.

NON-COFFEE

HOT CHOCOLATE \$10
CHAI LATTE \$10
MATCHA LATTE \$10
Iced options available upon request

ICED BLACK TEA \$10
ICED LEMON TEA \$10
ICED FLAVORED TEA \$10

CARBONATED DRINKS \$8

BITTER LEMON
COKE
COKE LIGHT
COKE ZERO
GINGER ALE
GINGER BEER
REDBULL
SODA
SPRITE
TONIC

CHILLED JUICE \$8

CRANBERRY
FRUIT PUNCH
GRAPEFRUIT
LIME
MANGO
ORANGE
PINEAPPLE
TOMATO

FRESHLY SQUEEZED JUICE \$10

CARROT
GREEN OR RED APPLE
ORANGE
WATERMELON

MINERAL WATER

SAN PELLEGRINO (750ML) \$12
AQUA PANNA (750ML) \$12
SAN PELLEGRINO \$8
AQUA PANNA \$8



The

RONNEFELDT TEA SELECTION

\$12++ per person

BLACK TEA

ENGLISH BREAKFAST

A Full-bodied, strong tea with a sparkling flavour from UVA district to the east of the island

SPENDID EARL GREY

A fragrant Darjeeling imbued with the precious flavour of bergamot

DARJEELING SPRINGTIME

Delicate leaf shoots are immediately processed after plucked by hand. A very exquisite and delicate aroma

CLASSIC ORANGE PEKOE

A Ceylon blend from plantations in the UVA and Dimbula districts

IRISH WHISKEY CREAM

A malty Assam autumn tea with whiskey and cocoa aroma

WELLNESS TEA

HERBS & GINGER

This Ayurveda tea has the powerful freshness that only ginger, lemongrass, liquorices and lemon verbena can give

FLAVOURED FRUIT INFUSION

GRANNY GARDEN®

Made with fruity fresh rhubarb and rounded off with the delicate sweetness of Bourbon vanilla

SOFT PEACH

Bourbon vanilla complements the sweet, delicate taste of soft peaches

SWEET KISS

Strawberries, pineapple and kiwis mixed to a delicious tea cocktail

ROOIBOS

ROOIBOS VANILLA

South Africa's national beverage melded with the freshness of an herbal tea. A traditional Vanilla tea with Rooibos

GREEN TEA

FINEST SHIZUOKA SENCHA

A typical Japanese Tea with fresh, mild grassy flavour.

MORGENTAU®

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavour of mango and lemon

JASMINE PEARLS

It is flavoured with freshly plucked Jasmine petals, which lend it is unusual and delicately flowery bouquet

CHINESE TEA

PU-ER

A tea specialty from Yunnan with its very own special and earthy flavour.

SUPERIOR OOLONG

Great richness of flavour and a fruit and nut character, full of elegance.

MILKY OOLONG

A wonderful natural creamy taste. The leaves are milk steamed and carefully rolled

DRAGONWELL ZHEJIANG

A spring jewel of a tea made from young leaves with fine chestnut note

HERBAL INFUSION

PEPPERMINT

The natural menthol from the peppermint leaf helps you to relax and unwind

PURE CAMOMILE

Whole camomile blossoms for a tarty flowery touch. This world famous tea is made for relaxing

Prices subject to 10% service charge and prevailing 7% GST



The FOOD

(Served from 10am to 8pm)
available until stocks last

SALADS \$8

POWER SALAD (V)

Quinoa, Almonds, Dried Cranberries, Peppers Cucumber and Walnuts and Feta

CLASSIC PANZANELLA WITH SMOKED SALMON

Unfiltered Extra Virgin Olive Oil

UNAGI AND ORZO SALAD

Unagi, Tomatoes, Hummus, Kale, Almonds, Avocado, Salad Leaves with Spicy Mayo Dressing

DETOX SALAD (V)

Kale, Grapes, Pomegranate, Roasted Beetroot with Goma Dressing

POACHED CHICKEN

Brown Rice, Locally Farmed Tomatoes, Mint, Coriander, Avocado, Pickled Radish with Spicy Sesame Dressing

POKE BOWL

Impossible Meat, Cucumber, Tomatoes, Roasted Pumpkin, Chili Pineapple, Brown Rice, Edamame, Salad Leaves with Asian Peanut Dressing

SANDWICHES \$10

SALAMI, PROVOLONE, PICKLES, ROMAINE

BUFFALO MOZZARELLA, TOMATOES, BASIL, SEA SALT, WHITE BALSAMIC REDUCTION (V)

NORWEGIAN SMOKED SALMON, HORSERADISH CREAM CHEESE, CAPER BERRIES AND PICKLED RED ONIONS

CREAMY TUNA MAYO, AVOCADO, RED ONIONS, SUN-DRIED TOMATOES, DILL

PASTRAMI AND EGG SALAD WITH SWISS CHEESE, AVOCADO AND CAJUN SAUCE

CARAMELIZED ONION PULLED PORK, HABANERO MUSTARD, BRIE, DILL PICKLES, FIG CHUTNEY



The FOOD

(Served from 10am to 5pm)

SOUPS & SALADS

OSCAR'S CAESAR SALAD \$20

Romaine Lettuce, Garlic Croutons, Crispy Bacon, Anchovies, Hard-Boiled Egg
Caesar Dressing, Parmesan Cheese

Grilled Chicken \$4

Smoked Salmon \$6

HEIRLOOM TOMATO BURRATA (V) \$25

Avocado, Kalamata Olives, Caper Berries, Basil, Fresh Butter

WILD MUSHROOM & THYME VELOUTE \$18

Truffle essence

Ciabatta

SINGAPORE LAKSA \$26

Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

PRAWN NOODLE \$25

Egg noodle, Prawns, Beansprouts, Rich Prawn and Pork Rib Broth

FISH NOODLE \$25

Rice noodles, White Pomfret, Kai Lan, Ginger, Spring Onion Broth

WESTERN FAVOURITES

SERVED WITH FRIES AND SIDE SALAD

OSCAR'S CLUB SANDWICH \$22

Ham, Cheese, Bacon and Tossed Iceberg Lettuce

SMASHED AVACADO, SMOKED SALMON SOURDOUGH TOAST \$22

Homemade Dill Crème Fresh, Pickled Cucumber

CLASSIC FISH AND CHIPS \$36

Deep Fried Beer Battered Cod, French Fries, Tartar Sauce, Lemon

SPAGHETTI CARBONARA \$25

Egg, Parmesan, Pancetta

LOCAL FAVOURITES

NASI GORENG KAMPUNG \$26

Seafood Fried Rice, Homemade Spicy Chili Paste, Fried Egg,
Chicken Satay,

Chicken Wing, Achar

SEAFOOD CHAR KWAY TEOW \$28

Wok Tossed Flat Rice Noodles, Squid, Prawns, Mussels, Fish
Cake, Beansprouts, Chives, Chef's Special Soy Sauce

HOKKIEN MEE \$28

Braised Vermicelli Yellow Noodles With Squid, Prawn, Fish
Cake, Pork Belly, Chinese Chives, Beans Sprout, Prawn Broth

HAINANESE CHICKEN RICE \$26

Choice of Poached Chicken Breast or Drumstick, Fragrant
Rice, Chicken Broth, Condiment

DESSERTS

CHOCOLATE ROYAL HAZELNUT CRUNCH \$12

Signature

THE CLOCK (coffeelato) \$11

FRAMBOISE \$9

WHITE ANGEL (coconut and mango compote) \$9

CHERRY BLOSSOM \$9

THAI HONEY MANGO \$9

PASSION MANGO CHEESECAKE \$9

Prices subject to 10% service charge and prevailing 7% GST



The FOOD

SIGNATURE FRIES IN TALLOW \$14

(Served from 5pm to 10pm)

CLASSIC SALTED

Mustard & Mayo

OKONOMIYAKI INSPIRED

Nitsune Sauce, Japanese Mayo, Bonito Flakes, Scallion, Togareshi and Furikake

SOUR CREAM, CARAMELIZED ONIONS, SMOKED PAPRIKA

Cress & Chives

PULLED PORK, GUACAMOLE, CHEESE

Salsa, Pickled Serrano Chilies, Garlic Chips

TRUFFLE, SWEET PICKLED BEETS, PARMESAN

Classic

BEYOND AFTERNOON TEA \$39

(Served from 5pm to 9pm)

SERVES 2

CRAB AND AVOCADO TOAST

Sundried Tomatoes, Red Onions, Coriander, Cheese Sauce, Grilled Bread

SMOKED DUCK TARTLET

Orange Balsamic Pear and Raisin Chutney, Cucumber, Grapefruit

HOMEMADE MALA OTAH

PULLED PORK AND SLOW BRAISED ONION, GARLIC CREAM CHEESE SLIDERS

Pickle

SIGNATURE HOT GARLIC CHICKEN WINGS